

APPARATUS AND METHOD FOR BARRIER SUBMERSION COOKING

Abstract

A method and apparatus for placing a food item into a cooking vessel fabricated from a material with an effective heat transfer rate that will cause the temperature of the interior vessel wall to achieve effective frying temperature substantially instantaneously after placement into hot cooking oil. The vessel is effectively dimensioned so that it can be placed into the hot oil of the deep fryer while a vent remains above the top surface of the oil. A food item is inserted into the cooking vessel to fit snugly into a food containment area of the vessel such that it intimately contacts the interior vessel walls. Using a rack, the vessel is lowered into the deep fryer's hot oil to an effective depth such that the food item containment area is below the surface of the oil while the vent remains above the top level of the hot oil. Due to the high heat transfer characteristics inherent in the vessel, heat is substantially instantaneously transferred from the hot oil through the cooking vessel to the food item contained within, causing the food item to start frying substantially immediately. Steam and hot vapors omitted from the food during the frying process escape through the vent opening of the cooking vessel.